

# MUSE *Kitchen*

## *Entrees*

White asparagus, jersey milk ricotta, almond, nasturtium  
Western Australian marron, wild fennel, bisque, shiitake (additional \$ 10)  
Grapefruit glazed pork cheek, oxheart tomatoes, macadamia, garden peas, mitsuba  
Northern Territory kangaroo tartare, sheep's curd, gum leaf oil, wattle seed  
Confit Tasmanian salmon, Granny Smith apple, puffed white rice, avruga

## *Main Course*

Roasted Hawkesbury chicken, radicchio, golden raisin, hazelnut, eggplant  
Juniper rubbed duck breast, scallion, mung bean, chickpea  
Pan fried market fish, shaved kohlrabi, roasted pepper, zucchini flower, lemon myrtle  
Armidale lamb, crushed Desiree potato, asparagus, vadouvan, burnt honey  
King brown mushroom, Binnorie fetta, pepita, baby broccolini

## *Sides \$8*

Mixed leaf salad  
Roasted butternut pumpkin, blue cheese, Paxton honey  
Kipfler potato salad, our crème fraiche, chives

## *Dessert*

Local mulberry, Daintree chocolate, filo, coffee  
Udder farm yoghurt, white raspberry, lime, wattle seed  
Mangrove strawberries, Indonesian vanilla, mint, white chocolate  
Lemon myrtle cheese cake, blackberry, dacquoise, Davidson plum  
Cheese Selection (additional \$ 15)

**2 Courses \$65 / 3 Courses \$80**

*Please note American Express transactions incur a 2% surcharge*